

February 15, 2018

Otsuka Foods Co., Ltd.

Otsuka Foods to Release “Ginza Rokusantei—Kiwami no Kurobuta Kamameshi”

A Mixed Ingredient Product for Adding to Rice for Two People

The First in the Ginza Rokusantei Series Made With Kagoshima Berkshire Pork

In Stores Across Japan on February 26, 2018

TOKYO, Japan, February 15, 2018 — Otsuka Foods Co., Ltd. (Head Office: Chuo Ward, Osaka; President: Sadanobu Tobe) announced today that it will start selling a new product in the Ginza Rokusantei series of premium dishes across Japan on February 26, 2018, “Ginza Rokusantei—Kiwami no Kurobuta Kamameshi,” a base for small *kamameshi* for adding to enough rice (about 150g) to serve two people.

Made under the supervision of Rokusaburo Michiba, a Japanese celebrity chef, the Ginza Rokusantei series consists of Japanese-style meals that “bring the taste of a traditional Japanese restaurant to the home.” Since first going on sale in 2004, the series has gained a wide reputation as a new kind of classy Japanese dish.

The new Ginza Rokusantei—Kiwami no Kurobuta Kamameshi is a base for small *kamameshi* and is perfect for smaller modern households, making enough to serve two people at the bookend of a meal. The base uses carefully selected Japanese ingredients for peace of mind. The broth is made from Rishiri kelp and Makurazaki dried bonito. The ingredients include copious Kagoshima Berkshire pork, and the whole is finished flavorfully with a black pepper and ginger aroma. Give this delicious product a try alongside the existing Ginza Rokusantei—Kiwami no Gomoku Kamameshi and Ginza Rokusantei—Kiwami no Tori Gobo Kamameshi.

Otsuka Foods is expanding the lineup of Ginza Rokusantei Series products in order to bring even more delicious *washoku* dishes to consumers.



Ginza Rokusantei—Kiwami no Kurobuta Kamameshi